

KG 3044 BE/G
KG 3044 WE/G

iNDESIT

GB **Cooker with electric oven and electric hob**
Instructions for installation and use

Important safety warnings

1. **Before use your cooker, read the instructions in this owner's manual carefully since you will find all the instruction you require to ensure safe installation, use and maintenance. Always keep this owner's manual close to hand since you may need to refer to it in the future.**
2. **This appliance is intended for non-professional use within the home.**
3. When you have removed the packing, check that the appliance is not damaged. If you have any doubts, do not use the appliance, contact your nearest Service Centre. Never leave the packing components (plastic bags, foamed polystyrene, nails, etc.) within the reach of children since they are a source of potential danger.
4. The appliance must be installed only by a qualified technician in compliance with the instructions provided. The manufacturer declines all responsibility for improper installation which may harm persons and animals and damage property.
5. The electrical safety of this appliance can only be guaranteed if the cooker is correctly and efficiently earthed, in compliance with regulations on electrical safety. Always ensure that the earthing is efficient; if you have any doubts call in a qualified technician to check the system. The manufacturer declines all responsibility for damage resulting from a system which has not been earthed.
6. Before plugging the appliance into the mains, check that the specifications indicated on the date plate correspond to those of the electrical and gas mains system of your home.
7. Check that the electrical capacity of the system and sockets will support the maximum power of the cooker, as indicated on the data plate. If you have any doubts, call in a qualified technician.
8. An omnipolar switch with a contact opening of at least 3 mm or more, is required for the installation.
9. If the socket and cooker plug are not compatible, have the socket replaced with a suitable model by a qualified technician who should also check that the cross-section of the socket cable is suited to the power absorbed by the appliance. The use of adaptors, multiple sockets and/or extensions, is not recommended.
10. Do not leave the appliance plugged in if it is not in use. Switch off the main switch and gas supply when you are not using the cooker.
11. The openings and slots used for ventilation and dispersion of heat on the rear and below the control panel must never be closed or plugged.
12. The user must not replace the supply cable of this appliance. Always call an after-sales servicing centre authorised by the manufacturer in the case of cable damage or replacement.
13. This appliance must be used for the purpose for which it was expressly designed. Any other use (e.g. heating rooms) is considered to be improper and consequently dangerous. The manufacturer declines all responsibility for damage resulting from improper and irresponsible use.
14. A number of fundamental rules must be followed when using electrical appliances. The following are of particular importance:
 - do not touch the appliance when your hands or feet are wet;
 - do not use the appliance barefooted;
 - do not use extensions, but if these are necessary caution must be exercised;
 - never pull the power supply cable or the appliance to unplug the appliance plug from the mains;
 - never leave the appliance exposed to atmospheric agents (rain, sun etc.);
 - do not allow children or persons who are not familiar with the appliance to use it, without supervision.
15. Always unplug the cooker from the mains or switch off the main switch before cleaning or carrying out maintenance operations.
16. In the case of faults and/or faulty operation, switch off the appliance, close the gas cock and do not tamper with the cooker. For repairs call only an authorised after-sales servicing centre and request the use of original spare parts only. Failure to comply with the above may compromise the safety of the appliance.
17. If you are no longer using an appliance of this type, remember to make it unserviceable by unplugging the appliance from the mains and cutting the supply cable. Also make all potentially dangerous parts of the appliance, safe, above all for children who could play with the appliance.
18. One of the commonest types of accident involving cooking appliances is burns to babies and young children. These can occur by:
 - a) Touching hot parts
 - b) Being splashed with hot liquids
 - c) By pulling projecting pan handles and tipping hot liquids over themselves
19. Please remember that a small child's skin is far more sensitive and therefore more easily burnt than an adult. You are, therefore, strongly advised to keep babies and young children well clear of this appliance during use and whilst it is cooling down after use.
20. Unstable or out of shape pans should not be used on the hob in case they cause spillage of hot liquids.
21. Pans must only be placed in the centre of electric rings and of grids on gas burners. Placing pans off centre or to one side may cause spillage.
22. Special care should be taken when using chip pans etc. in order to avoid splashing or spillage of hot oil. They should not be used unattended since overheated oil may boil over and ignite on the hot heating element or gas flame.
23. Parts of this appliance, particularly hob hot plates, retain heat for considerable periods after switching off. Care should, therefore, be taken when touching these areas before they have completely cooled down.
24. Petrol and other inflammable solvents should not be used in the vicinity of the appliance whilst it is in use.
25. **When you are using the grill or the oven, some parts of the door can become very hot. Keep children away from these.**
26. To avoid accidental spillage do not use cookware with uneven or deformed bottoms on the electric plates.
27. Make sure the knobs are in the "•"/"o" position when the appliance is not in use.
28. Before opening the cover, make sure to remove any liquids that might be on it.

Installation instructions

The following instructions are for your installer who should follow them to ensure that your appliance is properly installed, regulated and serviced in compliance with current directives.

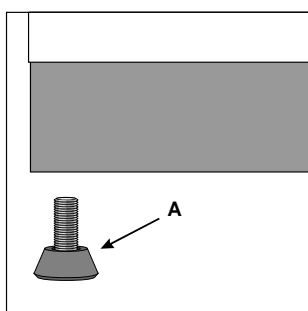
Important: unplug the appliance from the mains before carrying out any maintenance or regulations.

Installation of the cooker

The cooker is prepared with protection degree against excessive heating of type X, the appliance can therefore be installed next to cabinets, provided the height does not exceed that of the hob. If the cooker is placed touching walls or sides of neighbouring cabinets, these must be capable of withstanding a temperature rise of 60°C above room temperature.

Levelling

The cooker is supplied with adjustable feet to ensure perfect levelling. They can be screwed in the seats positioned in the corners of the cooker base.



Assembling the legs (Fig. A)

Four legs are included to make the cooker 5 cm higher. The legs are assembled under the base of the cooker. To assemble, proceed as follows:

- Front part tilt the cooker towards the back; unscrew feet "A" if already installed. Insert the threaded pin of leg "B" in the appropriate threaded holes "C", turn clockwise all the way and the level the cooker by turning the foot of leg "D" clockwise or counter-clockwise.
- Rear part follow the same procedure.

Assembling the base panel (Fig. B)

A base panel is provided for covering the legs. To assemble proceed as follows:

- after assembling the legs, unscrew the 2 screws "E" and use them to fasten base panel "F".

N.B.: Never install the base panel before fastening the legs.

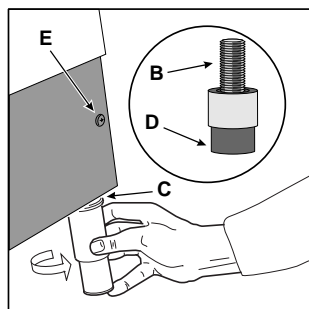


Fig. A

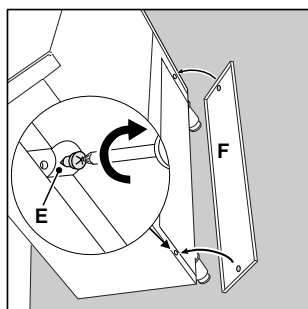


Fig. B

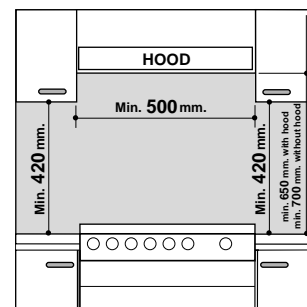
For a correct installation of the cooker the following precautions must be followed:

- The cooker may be located in a kitchen, a kitchen/diner or bed sitting room, but not in a bathroom or shower room.
- The furniture units next to the cooker, that is higher than the working boards, must be placed at least 110mm from

the edge of the board. Curtains must not be fitted immediately behind the cooker or within 110 mm. of the sides of the cooker.

- The hoods must be installed according to the requirements in the hood handbook.

- Wall cabinets may be fitted in line with the sides of the base units, providing that the lower edge of the wall cabinets is a minimum of 420 mm above the worktop. The minimum distance combustible material kitchen units can be fitted directly above the worktop is 700mm.



- The wall in contact with the back of the cooker must be of flameproof material.

Electrical connection

Electric cookers come without a power supply cable. The cooker is designed to operate on an electricity supply which conforms to the electrical data shown on the Rating Plate. The cooker can be connected to the mains only after removing the back panel of the cooker itself with a screwdriver.

N.B.: the following installation procedure must be carried out by a qualified electrician. The electrical installation must comply with the IEE Regulations, Building & local By-Lays. For the installation of the feeding cable carry out the following operations:

- unscrew the screws of the cable stop and the three screws of the contacts L-N- \perp .
- fix the wires in the main cable.

Important: the wires in the mains lead are coloured in accordance with the following code:

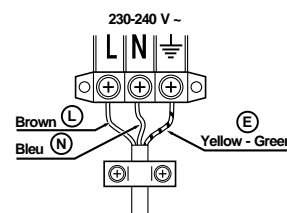
Green & Yellow	Earth
Blue	Neutral
Brown	Live

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

Green & Yellow wire to terminal marked "E" or \perp or coloured Green or Green & Yellow.

Brown wire to terminal marked "L" or coloured Red.

Blue wire to terminal marked "N" or coloured Black.



Cable H05RRF - 3 x 2,5 mm²

- fix the feeding cable in the special cable stop and close the rear cover of the cooker.

N.B.: the power supply cable must have these minimum requirements:

Type: H05RR-F
Section: 3x4 mm²

Connecting the supply cable to the mains

WARNINGS: THIS APPLIANCE MUST BE EARTHED.

Important: The cooker must be connected to the mains by a switched (double pole) cooker outlet correctly fused with a capacity appropriate to that shown on the cooker Rating Plate. All electrical wiring from the consumer unit to the

cooker, via the switched double pole cooker outlet, must be of an acceptable type and current rating as above.

Note: the supply cable must be positioned so that it never reaches at any point a temperature 50°C higher than the room temperature. The cable must be routed away from the rear vents.

Technical characteristics

Dimensions of the gas oven:

width cm. 39,5
depth cm. 38,5
height cm. 29,5

Volume of gas oven

44 liters

Dimensions of food-warmer drawer:

width cm. 40
depth cm. 46
height cm. 13,5

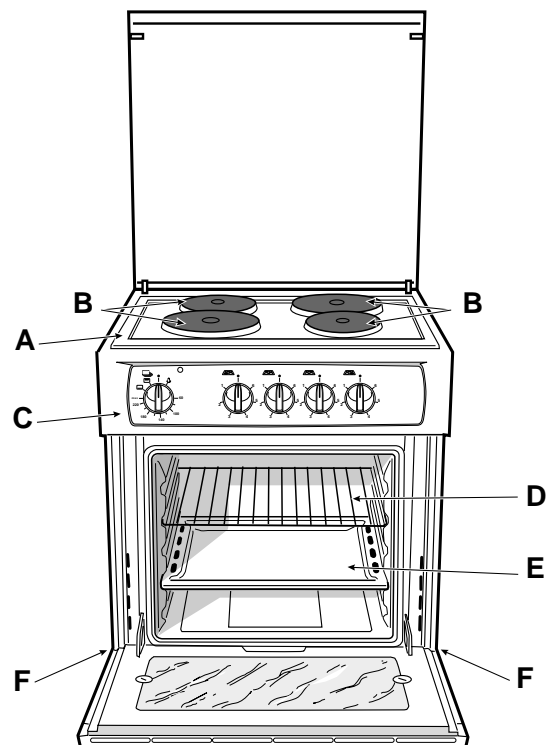
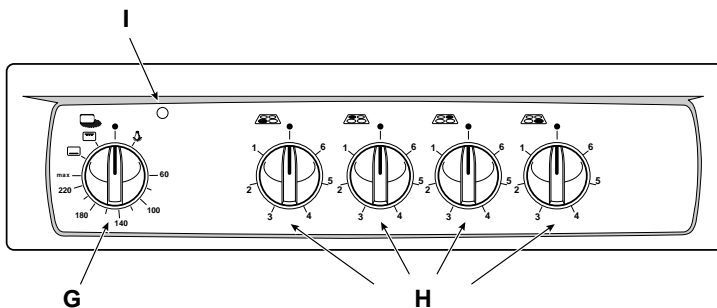


This appliance conforms with the following European Economic Community directives:

- 73/23/EEC of 19/02/73 (Low Voltage) and subsequent modifications;
- 89/336/EEC of 03/05/89 (Electromagnetic Compatibility) and subsequent modifications;
- 90/396/EEC of 29/06/90 (Gas) and subsequent modifications;
- 93/68/EEC of 22/07/93 and subsequent modifications.

Model	Electric section	
	Voltage	Power (W)
KG 3044 WE/G	230-240V ~ / 50-60 Hz	8900-9000

Cooker with electric oven and electric hob




- A Tray for catching any overflows
- B Electric plates
- C Control panel
- D Oven grat shelf
- E Dripping pan or cooking surface
- F Adjustable feet
- G Oven programme selector knob
- H Electric plates selector knobs
- I Electric plates light

The different functions of the cooker and how they may be used

The various functions included in the cooker are selected by operating the control devices located on the cooker control panel.

The oven and grill knob (G)

This knob is used to select the different functions of the oven and choose the right cooking temperature for the food to be prepared in the oven from among the temperatures shown on the knob (from 60°C to 240°C). By turning the knob clockwise to the position indicated by the symbol , the oven lamp lights up without turning on the heating elements. By continuing to turn the knob clockwise both the upper and the lower heating element (electric resistances) begin working. It is possible to choose, from among the complete range of temperatures here below, the right cooking temperature for the food to be prepared. To do so, match the desired temperature value shown with the permanent reference on the panel. This temperature is reached automatically and kept constant by the knob-controlled thermostat. The oven lamp indicates that the oven is in use and stays on during cooking.

Position bottom heating element

It is possible to use only the lower heating element by turning the knob (G) past the MAX. Setting and onto the setting marked. On this setting the oven will heat up slowly until it reaches maximum (240°C) at which temperature it will be maintained. It is not possible to use this function at lower setting. This setting is recommended for finishing the cooking of foods in containers that are well done on the outside but still not done inside, or for desserts covered with fruit or jam which requires a light browning on top.

Grill position

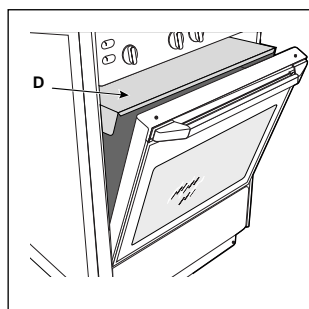
Turning the oven knob (G) till to this position, the oven light turns on, so does the infra-red ray grill. The rather high and direct temperature of the grill permits browning the outside of meats immediately thus keeping in the juices and assuring tenderness.

Attention: before using the oven and grill for the first time, turn the oven on for approximately one half hour. Make sure that the oven is empty, the thermostat on high, the door open, and the room properly ventilated. The odor which can be detected at times is due to the evaporation off the substances used to protect the oven and the grill during the period between the time of production and installation of the appliance.

Using the grill

When using the grill, the oven door must be left partly open by positioning the deflector "D" between door and panel to prevent the cooker knobs from overheating. When using the grill, place a dripping-pan under the grill to catch the grease.

Caution: the deflector "D" will get extremely hot during grilling. Allow time to cool in position, to a safe temperature, before attempting to remove.



The cook-top electric plate control knobs (H)

The cookers may be equipped with standard or fast (the fast plates distinguished from the others by a red dot in the centre). To avoid heat dispersion and damage to the plates, recommend using cooking vessels with flat bottoms in diameters which are not smaller than the plate diameter. Table shows the correspondence between the position indicated on the knobs and the use for which the plates advised.

Setting	Normal or Fast Plate
0	Off
1	Cooking vegetables, fish
2	Cooking potatoes (using steam) soups, chickpeas, beans.
3	Continuing the cooking of large quantities of food, minestrone
4	For roasting (average)
5	For roasting (above average)
6	For browning and reaching a boil in a short time.

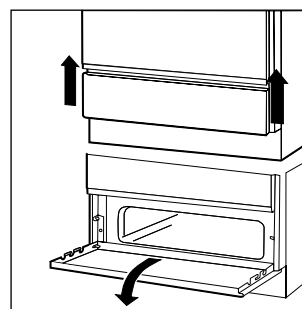
The electric plates pilot lamp (I)

This turns on whenever any electric heating element in the hob is on.

Storage recess below the oven

Below the oven a recess can be used to contain cooking pans and cooker accessories.

Caution: this storage recess must not be used to store inflammable materials.



WARNING

Do not attempt to operate the hob when the lid is down. Do not close the lid when the electric plates are on. Allow the electric plates to cool down after use before lowering the lid.

Attention

Do not allow children to touch the glass fronted door when cooking as it becomes very hot.

Baking cakes

Remember to preheat the oven when baking cakes. The temperatures are normally around 160°C. Do not open the oven door during the baking process as this could cause the cake to sink. Beaten cake mixtures should not be too soft as this could considerably lengthen cooking times. In general:

Pastry is too dry

Increase the temperature by 10°C and reduce the cooking time.

Pastry dropped

Use less liquid or lower the the temperature by 10°C.

Pastry is too dark on top

Place it on a lower rack, lower the temperature, and increase the cooking time.

Cooked well on the inside but sticky on the outside

Use less liquid, lower the temperature, and increase the cooking time.

The pastry sticks to the pan

Grease the pan well and sprinkle it with a dusting of flour.

I used more than one level and they are not all at the same cooking point

Use a lower temperature setting. It is not necessary to remove the food from all the racks at the same time.

Cooking fish and meat

To avoid them drying out too much, always cook pieces of meat at least 1kg (2.2 lbs) in weight. In the case of white meat, poultry and fish, bake at low temperatures (150-175°C). In the case of red meat which must be well cooked outside and juicy inside, set the oven at a higher temperature (200-220°C) for a short time and then decrease the temperature. Generally, the larger the roast, the lower the temperature must be and the longer the cooking time. Place the meat in the centre of the shelf and place the drip pan under the shelf. The shelf should be placed in the centre of the oven. If you wish to have more heat underneath the food, use the 1st level from the bottom. To obtain tasty roasts, always baste well with lard or bacon.

Cooker routine maintenance and cleaning

Before each operation, disconnect the cooker from the electricity. To assure the long life of the cooker, it must be thoroughly cleaned frequently, keeping in mind that:

- the enamelled parts and the self-cleaning panels are washed with warm water without using any abrasive powders or corrosive substances which could ruin them;
- the inside of the oven should be cleaned fairly often while it is still warm using warm water and detergent, followed by careful rinsing and drying;
- the electric plates are cleaned with a damp cloth and they should be lubricated with a little oil while they still warm;
- Stainless steel may become marked if it comes into contact with very hard water or harsh detergents (containing phosphorous) for long periods of time. After cleaning, it is advisable to rinse thoroughly and dry. It is also recommended to dry any water drops;

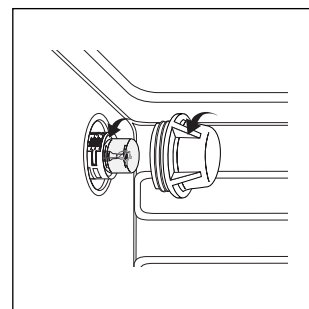
N.B: do not close the lid while the electric plates are still hot.

3° Glass

You can buy a special kit to reduce door temperature when the oven is on and save energy. If there are little children in the house, this kit is a must. The kit code number is 12191 and it may be purchased for installation from an authorised dealer or a Technical Assistance Service centre indicated in the list included with the appliance documents.

Replacing the oven lamp

- Unplug the oven from the mains;
- Remove the glass cover of the lamp-holder;
- Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics:
 - Voltage 240V
 - Wattage 25W
 - Type E14
- Replace the glass over and connect the oven to the mains.



Practical advice for oven cooking

Food to be cooked	Wt. (wt)	Cooking position of shelves from bottom	Temperature (°C)	Pre-heat time (min.)	Cooking time (min.)
Paste					
Lasagne	2,5	3	210	-	75-80
Cannelloni	2,5	3	210	-	75-80
Oven-baked noodles	2,5	3	210	-	75-80
Meat					
Veal	1,7	3	230	-	85-90
Chicken	1,5	3	220	-	110-115
Turkey	3,0	3	MAX	-	95-100
Duck	1,8	3	230	-	120/125
Rabbit	2	3	230	-	105/110
Pork	2,1	3	230	-	100/110
Lamb	1,8	3	230	-	90-95
Fish					
Mackerel	1,1	3	210-230	-	55-60
Dentex	1,5	3	210-230	-	60-65
Trout baked in paper	1,0	3	210-230	-	40-45
Pizze					
Napolitan	1,0	3	MAX	15	30-35
Cake					
Biscuits	0,5	3	180	15	30-35
Tarts	1,1	3	180	15	30-35
Chocolate cake	1	3	200	15	45-50
Yeast cakes	1	3	200	15	50/55
Grill cooking					
Toast	n.° 4	4			10
Pork chops	1,5	4			30
Mackerel	1,1	4			35

Note: cooking times are approximate and may vary according to personal taste.



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